

TANDOOR STARTERS

STUFFED PANEER CHEESE BREAD ROLL (GENEROUS AMOUNT OF CHEESE AND PANEER PACKED IN BREAD SLICES AND FRIED CRISPY)	399
DAHI KE SHOLEY (HUNG CURD WITH MINCED VEGETABLES ROLLED AND FRIED UNTIL CRISPY)	399
PRADA KABAB (PANEER STUFFED WITH MAWA , COTTAGE CHEESE AND COATED WITH CASHEWNUTS)	449
NAANIZZA (INDIAN FUSION DISH THAT COMBINES FLAT BREAD WITH TOPPINGS AND FLAVOUR OF PIZZA)	349
BEANS KABAB (COMBINANTION OF FERMENTED MOONG , PANEER AND INDIAN HERBS WHICH ARE MIXED AND DEEP FRIED)	399
PANEER BUTTERFLY (SPICED PANEER CUBES WRAPPED IN POTATO CHIPS AND FRIED CRISPY)	399
BEETROOT KABAB (SMASHED POTATO AND BEETROOT COMBINED WITH INDIAN HERBS , DIPPED IN BREADCRUMBS AND FRIED)	399

MOX VOX SPECIAL BUFFET

549

- 2 CHOICE OF WELCOME DRINKS
- 2 CHOICE OF SOUP
- 1 CHOICE OF INDIAN STARTER
- 1 CHOICE OF CHINESE STARTER
- 1 CHOICE OF TANDOOR STARTER
- 1 CHOICE OF ITALIAN STARTER
- CHATT PATTI PANI PURI
- 1 CHOICE OF PANEER PREPARATION
- 2 CHOICE OF VEG PREPARATION
- 2 CHOICE OF DAL PREPARATION
- 2 CHOICE OF RICE PREPARATION
- ONION RING SALAD
- GARDEN FRESH SALAD
- INDIAN BREADS
- GARLIC NAAN / BUTTER LACCHA PARATHA / BUTTER NAAN / BUTTER TANDOORI ROTI / MISSI ROTI
- ROASTED PAPAD / FRY KHICHIYA
- MINT SAUCE / GARLIC SAUCE / MAYO / SCHEZWAN / CHILLI GARLIC SAUCE
- CHOICE OF CURD PREPARATION
- CHOICE OF ICE CREAM

INDIAN MAIN COURSE

SPECIAL PANEER TAKATAK

(PANEER STUFFED WITH MINCED CASHEW AND INDIAN COTTAGE CHEESE AND SERVED IN MEDIUM SPICY RED GRAVY)

379

SPECIAL MALAI PYAJ

(CREAMY CURRY MADE WITH ONION CAPSICUM INDIAN HERBS AND RICH COCONUT BASED GRAVY)

379

STUFFED COTTAGE CHEESE MAKHANI

(RICH CREAMY AND MILDLY SWEET NORTH INDIAN CURRY WITH STUFFED NUTS AND SPICES MIXTURE AND SIMMERED IN FLAVOURFUL GRAVY)

449

CHAKKI KI SABJI

(LIP SMACKING , TANGY AND SPICY RAJASTHANI MAIN COURSE DISH MADE WITH WHEAT FLOUR DUMPLINGS)

449

MUSHROOM SHABNAM CURRY

(MUGHLAI STYLE PREPARATION OF NUTTY CASHEW BASED GRAVY WITH COMBINATION OF MUSHROOM AND PEAS)

379

CHINESE STARTERS

PANEER POPCORN

(PANEER FINGERS COATED WITH CHILLI GINGER GARLIC PASTE DIPPED IN BREAD CRUMBS AND DEEP FRIED)

399

CRISPY CHILLI GOBHI

(CAULIFLOWER KERNELS FRITTERS TOSSED AND STUFFED IN CHINESE SAUCE)

399

CHAKHNA PLATTER

(ROASTED PAPAD , KACHUMBER SALAD , PEANUT MASALA , CHICKPEA FRITTER , CORN SALAD)

299

PANEER SCHEZWAN POPSICLE

(INDO CHINESE SAVOURY FILLING WRAPPED IN CRISPY BATTER AND FRIED UNTIL GOLDEN BROWN)

449

CHEESE CIGAR ROLL

(FLAVOURFUL BLEND OF CHEESE , VEGETABLES & PANEER ALL WRAPPED IN A CRISPY GOLDEN BROWN SHEET)

399

KURKURE SPRING ROLL

(SPICY COMBINATION OF SPRING ROLL COVERED IN BREAD CRUMBS FOR EXTRA CRISP)

399

CHEESE ROLL

(GENEROUS AMOUNT OF MOZZARELLA STUFFED INTO THIN SHEETS AND FRIED UNTIL GOLDEN CRISPY)

349

CHICKPEA POPCORN

(OVERNIGHT SOAKED CHICKPEA MARINATED INTO GRAMFLOUR CURRY AND FRIED CRISPY)

249

PIZZA BOMBS

(PIZZA TOPPINGS WITH LOTS OF CHEESE AND PANEER STUFFED AND BAKED)

399

MOCKTAILS AND SHAKES

LIME SODA (FRESHLY SQUEEZED LIME WITH A DASH OF BLACK SALT AND SUGAR)	169
VIRGIN MOJITO (FRESH MINT LEAF, LEMON, CRUSHED ICE INFUSED WITH MOJITO SYRUP & SODA.)	249
BLUE CURRENT (LAGOON TOUCH BLUE CURACAO SYRUP, SPRITE AND SODA)	249
KIWI CLASSIC (KIWI JUICE, LEMON JUICE, CHILLED WATER, SUGAR & MINT LEAVES.)	249
PINEAPPLE MOJITO (PINEAPPLE JUICE, LEMON JUICE, CHILLED WATER, SUGAR & MINT LEAVES.)	249
ORANGE BLOSSOM (ORANGE JUICE, LEMON JUICE, CHILLED WATER, SUGAR & MINT LEAVES.)	249
PINEAPPLE SHAKE (RICH PINEAPPLE SYRUP WITH VANILLA ICE CREAM AS BASE)	249
OREO MUNCH (A CHOCOLATE MELTDOWN FULL CRUNCHY OREOS DUNKED IN A RICH CREAMY FRAPPE)	289
COLD CHOCOLATE (ICE COLD CHOCOLATE MILKSHAKE, SMOOTH, CREAMY & CHOCOLATE FLAVOURED PARADISE.)	289
BROWNIE MELT ON (BROWNIE BLENDED WITH ICE CREAM FOR DARK CHOCOLATE TASTE.)	329
KITKAT CRUNCH (A CHOCOLATE MELTDOWN FULL CRUNCHY KITKAT IN A RICH CREAMY FRAPPE)	289
COLD COFFEE (CREAMY AND POPULAR OLD SCHOOL COFFEE WITH ICE CREAM AND MILK AS BASE)	249
AAM PANNA (SLIGHTY SWEET & SOUR TASTE OF UNRIPED GREEN TART MANGOES)	199
LEMON ICE TEA (REFRESHING CITRUSY PUNCH TO COOL YOU OFF)	199
ICED COFFEE (PERFECT BLEND OF COFFEE AND CHILLED MILK OVER ICE)	249
HAZELNUT ICED COFFEE ((PERFECT BLEND OF COFFEE , DASH OF HAZELNUT SYRUP AND CHILLED MILK OVER ICE)	289

VEG PREPRATION

MALAI KOFTA (DISH OF FRIED STUFFED BALLS OF POTATO AND PANEER IN A RICH AND CREAMY BROWN MILD GRAVY)	269
NAVRATAN KORMA (SPECIAL MUGHLAI STYLE MIXED VEGETABLE WITH FRUITS COOKED IN RICH CREAM & CASHEWNUT GRAVY , SWEET IN TASTE)	299
KAJU CURRY (GHEE ROASTED CASHEWNUT IN RICH BROWN GRAVY BIT SWEETER IN TASTE)	299
LAZIZ KUMBH (BUTTON MUSHROOM COOKED IN RICH AND CREAMY SPICY BROWN GRAVY)	299
MIX VEG (A MIXED VEGETABLE WITH THICK AND SPICY RAVY)	209
DUM ALOO (RICH AND CREAMY STUFFED POTATO TOSSED IN ORANGE RED GRAVY)	249
SEV TOMATO (CRUNCH OF TOMATOES AND SOFTNESS OF SEV)	199
VEG KOLHAPURI (DELICIOUS SPICY MIXED VEG DISH WITH DRIED COCONUT)	209

LENTILS PREPRATION

DAL TADKA ARHAR DAL OR YELLOW SPLIT PEAS COOKED WITH TEMPERING OF CUMIN SEEDS, MUSTARD SEEDS & CHOPPED GARLIC RED CHILLIES	219
MOX VOX SPECIAL DAL MAKHANI BLACK LENTILS & KIDNEY BEANS COOKED ON SLOW FIRE IN RICH SPICES, BUTTER & FINISHED WITH CREAM, MEDIUM SPICY	249

STARTERS

CHEESE CHILLY TOAST

(TOAST MADE FROM CHEESE, CHILI, AND SOME VEGGIES SPREAD ON TOP)

179

MUMMY'S MAGGI

(PLAIN | VEGIE | CHEESY)

199

VEG MOMOS

(8 PC MOMOS SERVED WITH SPICY SAUCE AND MAYO STEAMED TO PERFECTION)

209

SANDWICH AND PIZZA

VEG SANDWICH

(GRILLED | PLAIN)

199

CHEESE SPINACH CORN GRILLED SANDWICH

(SERVED WITH FRENCH FRIES)

249

PLAIN CHEESE GRILLED SANDWICH

(SERVED WITH FRENCH FRIES)

199

CAPSICUM PANEER GRILLED SANDWICH

(SERVED WITH FRENCH FRIES)

239

TANDOORI PANEER SANDWICH

(PANEER TOSSED WITH TANDOORI SAUCE WITH A DASH OF MUSTARD OIL, SERVED WITH FRIES)

249

VEGGIE LOVERS DELIGHT PIZZA

(COMPRISING OF CHEFS CHOICE OF SEASONINGS AND VEGGIES)

329

VEGETABLE SUPREME PIZZA

(ANY TIME ONION TOMATO CAPSICUM PIZZA)

299

SAY CHEESE PIZZA

329

PERI PERI SAUCE PIZZA

(CHEESE PIZZA SERVED WITH PERI PERI MASALA)

329

PANEER PREPRATION

PANEER MAKHANI

(SOFT BUTTERY PANEER COOKED IN ORANGE RED GRAVY BIT SWEET IN TASTE)

249

PANEER ANGARA

(SOFT, TENDER AND CREAMY PANEER ALONG WITH SOME CAPSICUM AND ONIONS ARE COOKED IN SILKY RED GRAVY AND THEN SMOKED WITH THE UNIQUE FLAVOUR OF COAL AT END)

299

LAZIZ MATAR PANEER

(INDIAN CURRY DISH MADE WITH GREEN PEAS AND PANEER IN A BASE OF ONIONS, TOMATOES, CASHEWS, SPICES AND HERBS)

249

PANEER TIKKA MASALA GRAVY

(MARINATED PANEER CUBES GRILLED TO PERFECTION AND THEN COOKED IN SPICY GRAVY)

299

MOX VOX SPECIAL HANDI PANEER

(HANDI PANEER IS A DELICIOUS AND CREAMY ONION AND TOMATO GRAVY COOKED IN A HANDI)

309

PANEER LABABDAR

(PANEER IN A CREAMY, MILDLY TANGY AND FAINTLY SWEET GRAVY)

299

KADAI PANEER

(FLAVORFUL PANEER DISH MADE BY COOKING PANEER AND BELL PEPPERS WITH FRESH GROUND SPICES)

289

TANDOOR STARTERS

JODHPURI TANDOOR PANEER TIKKA

(CHUNKS OF PANEER MARINATED WITH CURD AND TASTE AS SPICY ROASTED IN TANDOOR)

379

PANEER ACHARI TIKKA

(PANEER,CRISPY ONIONS,CAPSICUM,JALAPENOSE,SPECIAL INDIAN STYLE)

379

PANEER MALAI TIKKA

(CHUNKS OF PANEER MARINATED WITH CURD AND CREAM AND TASTE AS MODERATE SPICY ROASTED IN TANDOOR)

399

TANDOORI SOYA CHAP

(CHUNKS OF SOYA CHAP MARINATED WITH CURD AND TASTE SPICY ROASTED IN TANDOOR)

399

LEMON SOYA CHAP

(CHUNKS OF SOYA CHAP MARINATED WITH CURD ROASTED IN TANDOOR AND GIVEN A TOUCH OF LEMON)

399

ACHARI SOYA CHAP

(CHUNKS OF SOYA CHAP MARINATED WITH ACHARI PASTE , ROASTED IN TANDOOR)

399

DAHI KEBAB CRUNCHY

(HUNG CURD , PANEER , POWDERED SPICES GINGER GARLIC AND DEEP FRIED)

399

DAHI KE SHOLEY

(SILKY HUNG CURD AND HERBED PANEER MIXTURE WRAPPED AND FRIED UNTIL GOLDEN BROWN)

399

STARTERS

CRISPY MUSHROOM (CRISPY BUTTON MUSHROOMS TOSSED AND SERVED IN CHINESE SAUCE)	299
CRISPY BABY CORN (BABY CORN MARINATED WITH CORNFLOUR , TOSSED IN SCHEZWAN SAUCE)	299
DRAGON POTATO (PAN ROASTED POTATO TOSSED IN GARLIC SAUCE)	229
SPRING ROLL (ALL TIME FAVOURITE CRUNCHY SNACK , STUFFED WITH NOODLES AND VEGGIES)	229
VEG NOODLES (CUBE CUT VEG SAUTE IN ONION CAPSICUM TOSSED IN SOYA CHILLI SAUCE)	229
HAKKA NOODLES (STIR FRIED VEG , BOILED NOODLES TOSSED IN CHINESE HERBS)	249
GARLIC NOODLE CHILLY (NOODLES TOSSED WITH FRESH GARLIC AND SPICY SAUCE).	249
PEANUT MASALA (ROASTED PEANUTS WITH TOMATOES , ONION , HERBS , LEMON JUICE AND CHAT MASALA)	199
RING ONION (CRISPY BATTER FRIED ONION)	229
PANEER PAKODA (FINGER CUT FRESH COTTAGE CHEESE BATTER FRIED CRISPY)	249
ASSORTED PAKODA (MIX OF DIFFERENT PAKODA)	249
CRISPY VEG (SEASONAL VEGETABLES IN FINGER CUT , DEEP FRIED WITH CHINESE BATTER TOSSED IN GARLIC SAUCE)	269
CHEESE PAKODA (CHEESE DIPPED IN SPICED GRAM FLOUR BATTER & FRIED)	299
VEGETABLE CUTLET (SIMPLE MASHED AND SPICED VEGETABLE PATTY THAT IS DIPPED IN BATTER, LATER DREDGED IN BREAD CRUMBS AND FRIED IN OIL)	259
RICE CHEESE BALL (MIX OF MASHED POTATO AND RICE DIPPED IN BATTER AND FRIED TILL CRISPY GOLDEN)	269
CHEESE CORN BALL (DEEP FRIED CRISPY CRUMBS COATDED CHEESEBALLS STUFFED WITH CHEESE AND CORN)	279

STARTERS

CREAM CHEESE PASTA (THICK WHITE CREAMY CHEESE SAUCE PASTA)	299
SPAGHETTI PASTA (SPAGHETTI NOODLES TOSSED WITH GARLIC, TOMATO & OLIVES)	299
ARRABIATA PASTA (TOMATO PUREE BASED PASTA)	269
MAC N CHEESE (TRADITIONAL MACARONI AND CHEESE IS A CASSEROLE BAKED IN THE OVEN)	349
BAKED LASAGNE (A RICH AND CREAMY WHOLE-WHEAT PASTA DISH FILLED LAYER BY LAYER WITH REFRESHINGLY FRESH ONIONS AND GARLIC, TOPPED WITH CHEESE AND BAKED TO PERFECTION)	349
FRENCH FRIES (PLAIN / SALTED / PERI-PERI) (CRISPY FRIED POTATO WEDGES, SIMPLY SALTED)	209
LOADED CHEESE FRIES (CRISP FRENCH FRIES LOADED WITH RED ONIONS, GREEN ONIONS, TOMATOES, SOUR CREAM AND DELICIOUS CHEESE)	269
PANEER 65 (PANEER TOSSED IN A SPICY TEMPERING MADE WITH SPICES, GARLIC, CURRY LEAVES AND CURD PASTE)	279
HONEY CHILLI POTATO (POTATO WEDGES TOSSED IN SWEET N SPICY CHINESE SAUCE WITH A DRIZZLE OF HONEY AND SESAME SEEDS)	249
PANEER STEAK BOWL (GRILLED PANEER SERVED WITH MEXICAN RICE)	299
FRIED RICE (CHOPPED MIX VEG & RICE TOSSED WITH SOYA CHILLI SAUCE)	239
AMERICAN CHROUPSEY (FRIED NOODLES STIR WITH JULIENNE VEG TOSSED IN SCHEZWAN SAUCE)	239
MANCHURIAN DRY / GRAVY (VEGETABLE BALLS MADE OUT OF CABBAGE, CARROT, SPRING ONION, CAPSICUM CHILLI & TOSSED IN CHINESE SAUCE)	229
CHILLI PANEER DRY / GRAVY (PANEER CUBES TOSSED IN INDIAN CHINESE HERBS)	259
CORN FRITTERS (CRISPY FRIED AMERICAN CORN TOSSED WITH ONION CAPSICUM & CHINESE SAUCE)	259

RICE PREPRATION

JEERA RICE (RICE SAUTED WITH CUMIN SEEDS)	189
JEERA PEAS PULAO (STEAMED RICE AND PEAS SAUTED WITH JEERA)	199
JODHPURI BIRYANI (CARAMELIZE ONION & CASHEWS AND PAN FRIED VEGGIES)	269
VEG PULAO (RICE WITH ONION GREEN PEAS BEANS TOMATO)	199
MOTI PULAO (RICE WITH ONION CORN AND TOMATO)	199
CORN PEAS PULAO (RICE WITH ONION CORN PEAS AND TOMATO)	199
HYDERABADI BIRYANI (RICE WITH ASSORTED VEGETABLES COOKED IN SPICY FLAVOUR WITH SPINACH BASE)	249

BREADS

TANDOORI ROTI (PLAIN/BUTTER)	69
NAAN (PLAIN / BUTTER)	99
NAAN (CHEESE / GARLIC / CHEESE CHILLI OLIVE GARLIC)	149
LACHHA PARATHA (PLAIN/BUTTER/PUDINA)	119
METHI PARATHA	119
MISSI ROTI	99
KULCHA (BUTTER / STUFFED)	159
STUFFED PARATHA (ALOO/PANEER/MIX)	199
TANDOORI BASKET (LACHAA PARATHA, BUTTER NAAN, MISSI ROTI, TANDOORI ROTI)	349